



TECHNICAL DATA SHEET

Product Name: Cocoa Butter	
Brand: Cacao Ancestral	
Ingredients: Manteca de Cacao (ÚNICO INGREDIENTE).	
Packaging and Presentation: Vacuum-packed blocks of 1 kg, 5 kg, and 25 kg, and glass jars of 250 g.	
Estimated Shelf Life: 24 months under appropriate conditions (12°C – 18°C).	
Storage Conditions: Store in a cool, dry, and clean place (12°C – 18°C), protected from direct sunlight.	
Sensory Characteristics	
Color: Pale yellow to ivory.	
Smell: Mild, clean, and characteristic of cocoa, without foreign odors.	
Taste: Clean, smooth, slightly milky, with subtle cocoa and buttery notes.	
Textura: Sólida y quebradiza a temperatura ambiente (<25°C), se derrite fácilmente al contacto con la piel.	
Appearance: Solid, with a smooth, shiny, and uniform finish, free of spots or irregularities.	
Physicochemical Characteristics	
Melting point: 34 °C – 38 °C	
Acid index (% oleic acid): < 1.75%	
Refractive index (at 40 °C): 1.456 – 1.459	
Moisture and impurities: < 0.2%	
Peroxide index: < 2.0 meq O ₂ /kg	
Fat content: > 99.5%	
Typical Fatty Acid Composition <ul style="list-style-type: none"> • Palmitic acid (C16:0): 23–27 % • Stearic acid (C18:0): 32–36 % • Oleic acid (C18:1): 34–38 % 	
Solubility: Insoluble in water, soluble in fatty organic solvents.	
*These values comply with the standards established by Colombian Technical Standard (NTC) 670.	
Microbiological Characteristics	
Aerobic mesophilic counts: < 1000 CFU/g	
Total coliforms: < 10 CFU/g	
Molds and yeasts: < 20 CFU/g	
Salmonella: Absent in 25 g	
E. Coli: Absent	
Listeria monocytogenes: Absent in 25 g (requirement for EU/USA/high-standard exports)	
Staphylococcus aureus: < 10 CFU/g (Good Manufacturing Practices)	
*Maximum limits established by Colombian Technical Standard (NTC) 670, Codex Alimentarius, and international regulations for cocoa products.	
Distribution Method: The product is distributed in its original packaging, ensuring integrity and traceability. Transport is carried out in food-grade vehicles, at controlled ambient temperature, protected from contaminants, moisture, foreign odors, and direct sunlight exposure, in compliance with current sanitary regulations.	
Allergens: Does not contain allergens. Product manufactured and packaged in a facility where only cocoa is processed.	
Potential Consumers: General population. Its consumption is not recommended for children under 2 years of age, pregnant women, or people sensitive to caffeine or theobromine, unless medically indicated.	
Intended Use: Consume directly as a functional food or use as an ingredient in the production of chocolate, bakery products, confectionery, cosmetics, and various culinary or industrial preparations. Once opened, close the package properly and consume preferably in the shortest possible time to maintain freshness and product properties.	
Applicable Regulations: Resolution 1057 of 2010, Resolution 2674 of 2013, Resolution 810 of 2021 (nutritional labeling), Colombian Technical Standard (NTC) 670 (cocoa butter). The product also complies with international standards of the Codex Alimentarius (Codex Stan 86-1981 for cocoa butter) and global safety and quality requirements for cocoa products.	
Summary of Cacao Ancestral	Cacao Ancestral is an initiative of small producers from Santa Rosa del Sur who, through sustainable and responsible practices, cultivate and process 100% natural cocoa. Cocoa and its derivatives, such as cocoa butter and cocoa powder, are obtained through mechanical processes from Theobroma cacao L. beans sourced from the villages of San Isidro, Villa Flor, and Buenavista. The process does not use alkalinizing agents, thus preserving the flavor profile and natural purity of the bean. This work promotes sustainable rural development, strengthens local identity, and reinforces the commitment to quality and environmental care.

